

## PRODUCTION OF PROTEIN BEVERAGE

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### Abstract

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**PURPOSE:** To obtain the protein beverage capable of being readily drunk even when left for a long period in the supernatant and solid content-separated state without being solidified by adding a sweetener, a calcium component, an acidic agent, etc., to separated soybean protein and various soybean milks as raw materials, homogenizing the mixture, and sterilizing the homogenized product.

**CONSTITUTION:** Separated soybean protein and one kind of various soybean milks as raw materials are mixed with additives such as a sweetener and a perfume, dissolved in water, mixed with 20-500mg% of a calcium component (e.g. calcium lactate), heated to coagulate the proteins, and subsequently homogenized. The homogenized product is mixed with an acidic agent (e.g. citric acid) in an amount of 0.2-1.0wt.% (converted into the content of the citric acid), further homogenized and subsequently sterilized at 85 deg.C for 30 min to obtain the objective beverage having a protein content of <=63%.

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